

# Torrance Gulgowski-Lynch

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## PROFESSIONAL SUMMARY

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Chef with a track record building high-impact solutions and improving guest satisfaction.

## EXPERIENCE

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### Private Chef — Graham - Schuster (2016 - 2025)

- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 261 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

### Executive Chef — Johnson, Roob and Koepp (2021 - 2024)

- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 253 guests with 95%+ client satisfaction.

### Private Chef — Rogahn, Rowe and Schultz (2017 - 2025)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Catered private events for up to 118 guests with 95%+ client satisfaction.

## CORE SKILLS

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### Cuisine Styles

French • Italian • Pastry

### Kitchen Skills

Plating • Cost Control • Sauce-making

### Operations

Catering • Event Planning • Supplier Negotiation

### Soft Skills

Team Leadership • Training • Time Management

## EDUCATION

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B.A. Hospitality Management, Kutch Inc Institute (2023)